



a) *Starters*

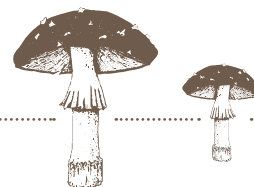
Organic sourdough with cultured butter v	4pp
Oysters with yuzu gin dressing GF/DF	5ea
Spicy steak tartare on toast with horseradish DF/GFO	12ea
San Danielle prosciutto GF/DF	24
Roasted pumpkin with radicchio & crispy chickpeas GF/VG	18
Burrata with roasted capsicum, marjoram & sourdough V/GFO	26
Potato rosti with cultured cream, chives, & cured NZ salmon GF	28
Grilled half shell scallop with garlic butter 4pcs	36

b) *Mains*

Ricotta gnocchi with cacio e pepe v	28
Sugarloaf cabbage pancake with roasted mushrooms & mustard leaf GF/VG	28
Roasted flounder with smoked mussel & tomato butter GF	MP
Grilled lamb rump with curried salsa & green chilli relish GF/DF	44
Half chicken with pickled chilli, schmaltz croutons & radicchio GFO/DF	36
Angus steak (250 gm) with kombu butter & hand cut chips GFO	52
Market steak with kombu butter & green chilli relish GFO	MP

c) *Sides*

Cucumber with dill, preserved lemon & goats curd GF/V/GO	15
Neighbourhood gem salad with radish, herbs & vinaigrette GF/VG	12
Brocolini with roasted sesame & chilli crunch GFO/V/GO	15
Hand cut chips with aioli V/VGO/GF	12
Roasted potatoes with rosemary GF/VG	14



BOTANIST BANQUET

Available lunch & dinner, minimum 4 people

- Organic sourdough with cultured butter v
- San Danielle prosciutto GF/DF
- Roasted pumpkin with radicchio & crispy chickpeas GF/VG
- Burrata with roasted capsicum & marjoram V/GF
- Grilled barramundi with curried salsa GF/DF
- Market steak with kombu butter & green chilli relish GFO
- Brocolini with roasted sesame & chilli crunch GFO/V/GO
- Hand cut chips with aioli V/VGO/GF

\$72 per head

Add dessert course for \$7 per person - Chef's selection
Our banquet menus can be modified to suit most dietary requirements

For any specific dietary requirements, please ask our friendly staff
GF = Gluten Free, GFO = Gluten Free Option, DF = Dairy Free, V = Vegetarian, VG = Vegan

Please note there is a 10% service charge on all groups of 10+
There is a 15% surcharge on public holidays

